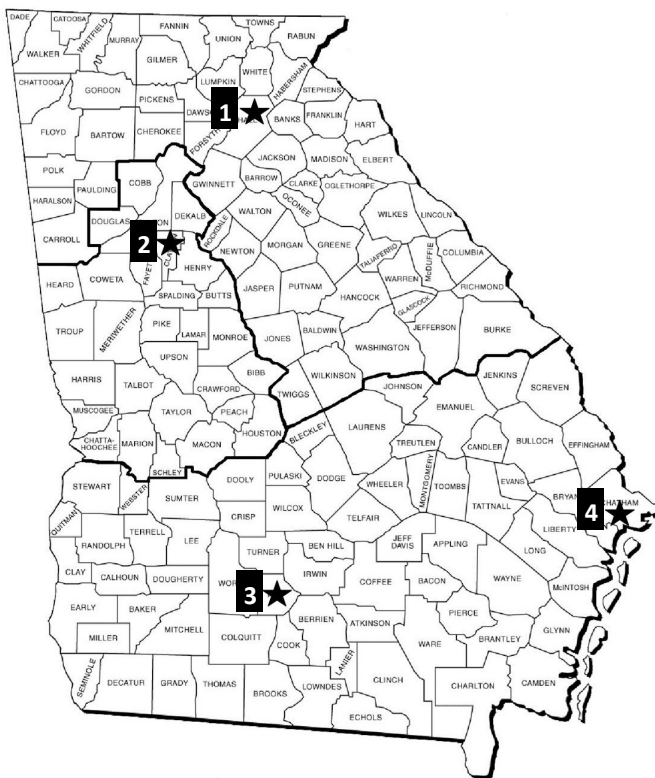


# Cooking Temperature Chart

## SAFE COOKING TEMPERATURES

as measured with a food thermometer

GROUND MEAT & MEAT MIXTURES		INTERNAL TEMPERATURE
Beef, Pork, Veal, Lamb		160 °F
Turkey, Chicken		165 °F
FRESH BEEF, PORK, VEAL & LAMB		145 °F
with a 3 minute rest time		
POULTRY		
Chicken & Turkey, Whole		165 °F
Poultry Parts		165 °F
Duck & Goose		165 °F
Stuffing (cooked alone or in-bird)		165 °F
HAM		
Fresh (raw)		160 °F
Pre-Cooked (to reheat)		140 °F
EGGS & EGG DISHES		
Eggs (immediate service)		145 °F
Egg Dishes		160 °F
SEAFOOD		
Fin Fish		145 °F
Shrimp, Lobster & Crabs	Flesh pearly & opaque	
Clams, Oysters & Mussels	Shells open during cooking	
Scallops	Milky white or opaque & firm	
LEFTOVERS & CASSEROLES		165 °F



## Consumer Protection Field Forces

### 1—North District Office

Consumer Protection  
Poultry Grading Office  
1195 Jesse Jewell Pkwy  
Gainesville, GA 30504  
P: 770-535-5955  
F: 770-531-6483

### 2—Metro District Office

Consumer Protection  
Atlanta State  
Farmers Market  
16 Forest Pkwy Bldg 2 - 1  
Forest Park, GA 30297  
P: 404-363-7646  
F: 404-362-2604

### 3—South District Office

Consumer Protection  
3150 US Hwy 41 South  
Tifton, GA 31794  
P: 229-386-3489  
F: 229-386-3365

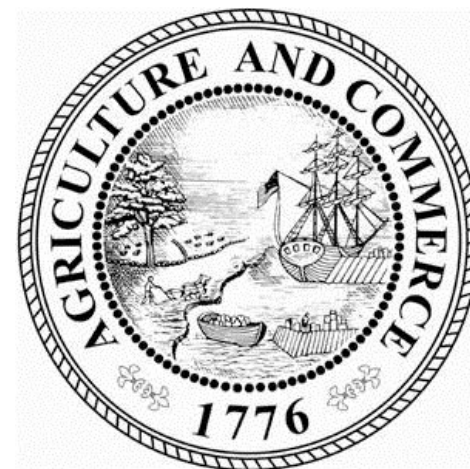
### 4—Seafood Safety Office

Savannah State  
Farmers Market  
701 U.S. Hwy 80 West  
Savannah, GA 31408  
P: 912-963-2500  
F: 912-966-7954

## GEORGIA DEPARTMENT OF AGRICULTURE

Gary W. Black  
Commissioner

## Food Safety Division Field Forces



Food Safety Division  
19 Martin Luther King Jr Dr SW  
Room 306  
Atlanta, GA 30334

Phone: 404-656-3627  
Fax: 404-463-6428  
www.agr.georgia.gov  
Twitter @GDAFoodSafety

## Web Links:

### FDA

Homepage: [www.fda.gov](http://www.fda.gov)  
Recalls: [www.fda.gov/safety/recalls](http://www.fda.gov/safety/recalls)



### USDA

Homepage: [www.usda.gov](http://www.usda.gov)  
Recalls: [www.fsis.usda.gov/fsis\\_recalls](http://www.fsis.usda.gov/fsis_recalls)



# GEORGIA DEPARTMENT OF AGRICULTURE

Gary W. Black, Commissioner



## Food Safety Division

The Georgia Department of Agriculture licenses and inspects food sales establishments in the state of Georgia. Food sales establishments include any establishment in the state that sells, manufactures, or stores food for consumption primarily off the premises. The food safety program is administered by the Consumer Protection Division. Consumer Protection's purpose is to ensure the safety of the food supply in Georgia. Consumer Protection also checks scanners and tare weights to safeguard consumers from economic fraud.

Consumer Protection consists of the **Administration Office** in Atlanta, **District Offices** (Gainesville, Forest Park, and Tifton), **Manufactured Foods Section**, **Seafood Safety Office**, **Dairy Section**, and **Poultry Grading Office**.

### ADMINISTRATION OFFICE

The Administration office includes Consumer Protection's Division Director, Food Safety Managers, and support staff. Label reviews, blueprint reviews, and consumer complaints are handled through this office. The food safety managers support the field staff with law or regulation interpretations, and ensures due process in compliance through administrative orders, consent agreements, and hearings. Administration acts in conjunction with Federal and local agencies, industry associations, and food protection organizations in carrying out its mandated tasks.

### DISTRICT OFFICES

The District offices consist of a District Supervisor and Secretary, whose primary functions are to support the field staff in their day-to-day activities. The field inspectors, or Compliance Specialists, conduct unannounced inspections of the establishments that Consumer Protection has licensed. They obtain samples for lab analysis, investigate consumer complaints, and supervise the destruction of unwholesome food following truck wrecks, natural disasters, and fires.

### MANUFACTURED FOODS SECTION

The Manufactured Foods Section consists of a Supervisor and Processing Specialists, who conduct unannounced inspections of processing plants within the state. The Processing Specialists have all received advanced training to ensure they can effectively inspect the various specialized processing operations that they will encounter in the field. In addition to their inspection duties, they obtain samples for lab analysis and investigate consumer complaints related to processing plants.

### SEAFOOD SAFETY OFFICE

The Seafood Safety Office consists of a Program Manager who oversees standardization of Compliance Specialists to conduct National Shellfish Sanitation Program (NSSP) inspections. The Seafood Safety Office also reviews and approves Hazard Analysis and Critical Control Point (HACCP) plans for seafood operations in the state, as well as coordinating HACCP inspections for the FDA partnership.

### DAIRY SECTION

The Dairy Division consists of a Program Manager, Dairy Rating Officer, and Compliance Specialists who conduct inspections of dairy farms, dairy plants, frozen dessert plants, milk haulers, and milk plants that fall under the Pasteurized Milk Ordinance (PMO). This includes out of state milk products shipped to Georgia. Samples from dairy farms and dairy processing plants are obtained and analyzed.

### POULTRY GRADING OFFICE

The State-Federal Poultry and Egg Grading Service is provided through a Cooperative State Trust Fund Agreement between the Georgia Department of Agriculture and the United States Department of Agriculture, Agriculture Marketing Service. The grade of poultry and shell eggs is based on the official USDA Quality Standards. Through the Shell Egg Surveillance Program, Consumer Protection monitors how these eggs are handled at packers and processors which are inspected on a quarterly basis.

## GEORGIA DEPARTMENT OF AGRICULTURE

Food Safety Division  
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